

ASIAN CABBAGE AND SPROUT SALAD WITH SOY GINGER DRESSING

Ingredients:

Salad:

- 1/2 head green cabbage
- 1/2 head red cabbage
- 2 carrots, julienned
- 2 cups bean sprouts
- 2 cups snow peas
- 1 red pepper, diced
- 2 grilled chicken breasts, cubed (optional)

Dressing:

- 1/3 cup Xagave
- 1/3 cup white rice vinegar (unsweetened)
- 1/3 cup soy sauce*
- 1 tsp. fresh chopped garlic
- 1 tsp. fresh chopped ginger root
- 1 tsp. hot chile oil
- 1 tsp. toasted sesame oil

Garnish:

- 1/4 cup toasted sesame seeds

Steps:

Combine all salad ingredients in a bowl and mix. Combine all dressing ingredients in a blender and blend. Pour dressing over salad mix, toss and sprinkle sesame seeds over top.

Tips and Notes:

This salad and dressing will taste delicious for several days.

*May substitute Braggs for soy sauce. (dilute 1 part Braggs to 1 part water).